

COL DE MAR

PROSECCO DOC

VINO FRIZZANTE

RIFERMENTATO IN BOTTIGLIA

VINEYARD PRODUCTION

Province of origin: Venezia
Variety: 100% Glera
Elevation: 11 metres a.s.l.
Type of soil: alluvial clayey limestone
Vineyard aspect: north - south
Growing method: Sylvoz
Vine density: 3,000 plants per hectare
Production: 15,000 - 18,000 kg per hectare
Harvest: September
Harvesting method: mechanical

WINERY PRODUCTION

Vinification: the grapes are white vinified.
Crushing is followed by soft pressing.
Primary fermentation: in pressure tanks on selected yeasts at a controlled temperature of 15 - 16 °C for 20 - 25 days.
Malolactic fermentation: no
Secondary fermentation: in bottle on selected yeasts at a controlled temperature of 15 - 16 °C for 10 - 15 days.
Ageing in bottle: 1 month
Potential winery production: 42,000 bottles per year.

TECHNICAL ANALYSIS

Alcohol: 11.50% vol.
Residual sugar: 0 - 1 grams per litre
Acidity: 5.80 - 6.30 grams per litre
Overpressure: 2.25 - 2.50 atm
Sulfites: 80 - 120 mg per litre



TASTING NOTES

Colour: pale straw yellow with the presence of slight turbidity resulting from re-fermentation in the bottle.
Perlage: fine and persistent with appropriately evanescent mousse.
Bouquet: hints of yellow fruit with slight floral hints. Intriguing mineral sensation with bread crust finish.
Flavour: dry and velvety.
Serving temperature: 5 - 6 °C
Type of glass: elongated slender bowl on a slim stem (flute).

SERVING SUGGESTIONS

Excellent as an aperitif
it can be paired with the whole meal.

WINE LIST INDICATION

Prosecco DOC Frizzante
Rifermentato in bottiglia
tappo spago
COL DE MAR

SHELF LIFE AND STORAGE

Storage: keep in a cool dry place, away from sources of light and heat.
Shelf life: drink preferably within two years of vintage.

PACKAGING

Sizes available: 750 ml bottles.
Packaging: boxes of six bottles packed upright.
Pallets: 80 x 6-bottle boxes on 5 rows of 16 packs, or 96 x 6-bottle boxes on 6 rows of 16 packs.


COL DE MAR
RESPECT YOUR PLANET

www.coldemar.it